

Inspection details with violations, recommendations and corrective action.

Item No.	Description	Points Deducted
3	PW bunker / production source; Halogen residual	0

Site: POTABLE WATER

Deduction Status: N

Violation: THE VESSEL WAS NOT CONSISTENT IN MAINTAINING 2.0 PPM FREE CHLORINE RESIDUAL DURING POTABLE WATER PRODUCTION. A REVIEW OF THE RECORDS NOTED THAT FOR APPROXIMATELY 30 DAYS SINCE THE LAST INSPECTION 1 OR 2 READINGS EACH DAY WAS BELOW 2.0 PPM FREE CHLORINE RESIDUAL.

Recommendation: 5.2.1.1.1 Potable water shall be continuously halogenated to at least 2.0 mg/L (ppm) free residual halogen at the time of bunkering or production with an automatic halogenation device.

Action: Staff will maintain free chlorine with in required parameters during production of potable water. When technical water is being made, a notation will be made on the chart.

Item No.	Description	Points Deducted
5	PW system halogen analyzer maintained, operated, calibrated	0

Site: POTABLE WATER

Deduction Status: N

Violation: A TEST TAKEN BY THE INSPECTOR AT THE DISTRIBUTION SYSTEM FAR POINT ANALYZER MEASURED 0.97 PPM. THE ENGINEER'S TEST MEASURED 1.03 PPM AND THE ANALYZER WAS READING 1.90 PPM. A SECOND TEST WAS TAKEN LATER AT THE FAR POINT AND THE INSPECTOR'S TEST MEASURED 1.55 PPM WHILE THE ANALYZER WAS READING 1.80 PPM.

Recommendation: 5.5.1.2.3 The free residual halogen measured by the halogen analyzer shall be ± 0.2 mg/L (ppm) of the free residual halogen measured by the manual test.

Action: Analyzer will be checked by outside service firm.

Item No.	Description	Points Deducted
20	PHF temperature maintenance facilities; Food-contact surfaces designed, constructed, installed, maintained; TMD=s provided, located, calibrated	0

Site: PROVISIONS

Deduction Status: N

Violation: THE BUTCHER SHOP CUTTING BOARDS HAD CRACKS AND CREVICES AND WERE NO LONGER EASILY CLEANABLE.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition. 7.4.5.1.3 Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they no longer can be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Action: Boards have been re planed.

Site: CREW GALLEY-BUFFET LINE

Deduction Status: N

Violation: THE ICE MACHINE'S DISPENSER SPLASH ZONE WAS NOT EASILY CLEANABLE DUE TO LARGE CRACKS, CREVICES AND GAPS.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Area will be renewed.

Site: MAIN GALLEY

Deduction Status: N

Violation: CORROSION WAS NOTED ON THE BACK WALL IN THE BIN OF THE ICE MACHINE MG1M2. IT APPEARED THAT WATER WAS SEEPING INTO THE BIN FROM THE EXTERIOR OF THE MACHINE AND CAUSING THE CORROSION. THE UPPER COMPARTMENT OF THIS ICE MACHINE WAS CORRODED.

Recommendation: 7.4.1.1.2 Materials that are used in the construction of multiuse utensils and food-contact surfaces of equipment shall be: (1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have a smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

Action: Corrosion will be removed.

Item No.	Description	Points Deducted
21	Nonfood-contact surfaces designed, constructed, maintained, installed, located	1

Site: PROVISIONS

Deduction Status: Y

Violation: THE DAY ROOM REFRIGERATION UNIT DOOR SEAL WAS IN DISREPAIR.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: This will be repaired.

Site: PROVISIONS

Deduction Status: Y

Violation: THE DOOR LATCH ON UNDER COUNTER REFRIGERATION UNIT # 0313 IN THE VEGETABLE PREPARATION ROOM WAS BROKEN.

Recommendation: 6.3.2.2.3 Nonfood-contact equipment shall be maintained in good repair and proper adjustment including: (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Action: Latch will be repaired or replaced.

Site: ICE CREAM PARLOR

Deduction Status: Y

Violation: THE GASKET ON THE LID OF THE ICE CREAM FREEZER WAS SPLIT.

Recommendation: 7.4.2.2.6 Nonfood-contact surfaces shall be free of unnecessary ledges, projections, and crevices, and designed and constructed to allow easy cleaning and to facilitate maintenance.

Action: Gasket will be replaced.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	3

Site: PROVISIONS

Deduction Status: Y

Violation: THE BUTCHER SHOP CUTTING BOARDS WERE SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: After boards were resurfaced they were cleaned.

Site: LIDO POTWASH

Deduction Status: Y

Violation: ONE PAN WAS SOILED AND STORED AS CLEAN.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: More care will be taken to check pans after they are cleaned.

Site: CROW'S NEST BAR

Deduction Status: Y

Violation: TWO GLASSES WERE SOILED AND STORED AS CLEAN IN THE BAR SERVICE AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: More care will be taken to check glasses after they are cleaned.

Site: PROVISIONS

Deduction Status: Y

Violation: THE FOOD PROCESSOR (CONTAINER, BLADE AND SEAL) WAS SOILED. THIS EQUIPMENT WAS STORED AS CLEAN IN THE VEGETABLE PREPARATION ROOM.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: More care will be taken to check this unit after they are cleaned.

Site: CREW GALLEY

Deduction Status: Y

Violation: THE FRYER COILS WERE SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Coils have been cleaned.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE INTERIOR OF THE DISPENSING HOSES FOR THE ICE TEA AND GRAPEFRUIT JUICE DISPENSER WERE SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Unit has been cleaned.

Site: PINNACLE KITCHEN

Deduction Status: Y

Violation: THE FRYER COILS WERE SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Coils have been cleaned.

Site: MAIN GALLEY

Deduction Status: Y

Violation: THE FOLLOWING AREAS OF ICE MACHINES MG1M1 AND MG1M2 WERE SOILED WITH MOLD: THE CUBER AREAS, THE ABSORBENT SEAL BETWEEN THE CUBER AND BIN, AND THE SOFT PEELING SEALANT IN THE CUBER AREA.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Machines have been cleaned.

Site: CREW GALLEY-BUFFET LINE

Deduction Status: Y

Violation: THE ON-THE-COUNTER ICE MACHINE BIN AND SPLASH ZONE OF THE DISPENSER WERE SEVERELY SOILED.

Recommendation: 7.5.5.1.1 Food-contact surfaces of equipment and utensils shall be clean to sight and touch.

Action: Areas have been cleaned.

Item No.	Description	Points Deducted
27	Equipment / utensils non-food-contact surfaces clean	1

Site: PINNACLE KITCHEN

Deduction Status: Y

Violation: THE FLAT TOP GRILL GREASE TRAP AREA WAS HEAVILY SOILED WITH OLD GREASE. THIS IS A REPEAT VIOLATION FROM THE 10/20/2003 INSPECTION.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: This is a difficult area to keep clean. It has been cleaned. A replacement unit that is easier to clean is being considered.

Site: FOOD SERVICE GENERAL

Deduction Status: Y

Violation: THE FIRE SUPPRESSION EQUIPMENT OVER THE GRILLS AND DEEP FRYERS WAS SEVERELY SOILED WITH GREASE. GREASE WAS DRIPPING FROM THE EQUIPMENT.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Area has been cleaned.

Site: PROVISIONS

Deduction Status: Y

Violation: THE EXTERIOR OF THE FOOD PROCESSOR WAS SOILED IN THE VEGETABLE PREPARATION ROOM.

Recommendation: 7.5.5.1.3 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Action: Unit has been cleaned.

Item No.	Description	Points Deducted
31	Toxic items stored, labeled, used	0

Site: PROVISIONS

Deduction Status: N

Violation: CHEMICALS AND CLEANING COMPOUNDS WERE STORED WITH AND ABOVE SINGLE SERVICE ITEMS SUCH AS STYROFOAM CUPS, PLASTIC UTENSILS, NAPKINS, PAPER TOWELS, AND TOILET PAPER IN THE CHEMICAL STORAGE ROOM.

Recommendation: 7.6.2.1.2 Poisonous or toxic materials used in food area cleaning and maintenance shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by separating the poisonous or toxic materials by storing in a cleaning materials locker.

Action: Single service items have been removed from this area.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: PROVISIONS

Deduction Status: Y

Violation: THE DECKHEAD IN FREEZER # 5 WAS IN DISREPAIR WITH PEELING SEALANT HANGING DOWN FROM THE SEAMS.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: Sealant has been renewed.

Site: PROVISIONS

Deduction Status: Y

Violation: SINGLE SERVICE ITEMS WERE STORED ON THE DECK IN THE CHEMICAL STORAGE ROOM, MAKING IT DIFFICULT TO CLEAN.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Single service items have been removed from this area.

Site: PETTY OFFICER'S BAR

Deduction Status: Y

Violation: THE DISHWASH CHEMICAL HOSES WERE NOTED ON THE DECK, MAKING IT DIFFICULT TO CLEAN.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Hoses will be shortened.

Site: CREW GALLEY-BUFFET LINE

Deduction Status: Y

Violation: THE ELECTRICAL LINES FROM THE ON-THE-COUNTER DRINK REFRIGERATION UNIT AND OTHER EQUIPMENT WERE NOTED ON THE DECK, MAKING THE AREA DIFFICULT TO CLEAN.

Recommendation: 7.7.4.1.1 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning.

Action: Lines will be shortened.

Site: LIDO GALLEY AND BUFFET

Deduction Status: Y

Violation: MISSING GROUT AND CRACKED AND BROKEN DECK TILES WERE NOTED IN THESE

AREAS.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: There is an ongoing program to maintain the decks. Areas noted will be addressed.

Item No.	Description	Points Deducted
38	Unnecessary articles, cleaning equipment; Unauthorized personnel	0

Site: PROVISIONS

Deduction Status: N

Violation: CLEANING SUPPLIES (BUCKETS, MOPS, BROOMS) WERE STORED ON THE DECK OUTSIDE OF THE DAY ROOM REFRIGERATION UNIT.

Recommendation: 7.7.7.1.2 Maintenance tools such as mops, brooms, and similar items shall be stored in a designated locker so they do not contaminate food; food-contact surfaces of utensils; and equipment; linens, and single-service and single-use articles.

Action: Staff has been reminded that all cleaning supplies must be stored in cleaning material lockers.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT

Deduction Status: N

Violation: PERIODIC MONITORING INSPECTIONS AT NIGHT WERE PERFORMED, BUT WERE NOT RECORDED IN THE LOG BOOK.

Recommendation: 8.1.1.1.2 The Integrated Pest Management Plan shall set a schedule for periodic monitoring inspections including some at night.

Action: Recording of the time of inspections will now be done.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: CORRECTIVE ACTION STATEMENT

Deduction Status: N

Violation: IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY. PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV USE EMAIL MESSAGE SUBJECT LINE: RYNDAM - CAS - 3/13/2004.